

# THE BOATHOUSE

*fall menu 2016*

## RAW BAR

**HONEYSUCKLE FARM OYSTERS \* 18**

*1/2 DOZEN KATAMA OYSTERS*

**JUMBO SHRIMP COCKTAIL \* 15**

*SERVED WITH COCKTAIL SAUCE*

## APPETIZERS & SALADS

**NEW ENGLAND CHOWDER 9**

*TRADITIONAL FISHERMAN'S SOUP. SERVED WITH OYSTER CRACKERS*

**FRIED ARTICHOKE \* 15**

*TEMPURA FRIED BABY ARTICHOKE SERVED WITH POMODORO & CAPER AIOLI*

**BOATHOUSE SALAD \* 11**

*SEASONAL VEGETABLES & LOCAL GREENS SERVED WITH A WHITE BALSAMIC VINAIGRETTE, LEMON DRESSING OR GREEN GODDESS DRESSING*

**CAPRESE SALAD \* 15**

*BURRATA, HEIRLOOM TOMATOES, PESTO, "MOSTARDA" & TOMATO OIL*

**CAESAR SALAD \* 12**

*BABY ROMAINE HEARTS, PARMESAN CROUTONS, SHAVED PARMESAN, CLASSIC CAESAR DRESSING & OPTIONAL WHITE ANCHOVIES*

## BISTRO FARE

**BOATHOUSE BURGER 15**

*CERTIFIED ANGUS BEEF WITH CHOICE OF CHEDDAR, BLEU OR SWISS CHEESE.*

**BOATHOUSE PIZZA \* 15**

*FRESH MOZZARELLA, TOMATO SAUCE, GOAT CHEESE, BABY ARUGULA & ARTICHOKE*

**MARGHERITTA PIZZA \* 13**

*FRESH MOZZARELLA, TOMATO SAUCE & BASIL*

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

## ENTREES FROM THE SEA

### **LOBSTER SPAGHETTI \* 30**

*MAINE LOBSTER, SPAGHETTINI & SPICY POMODORO SAUCE*

### **GRILLED SWORDFISH WITH LEMON OIL \* 34**

*GARLIC CRISPY POTATOES, BABY CARROTS & SIDE OF GRIBICHE "TARTAR" SAUCE*

### **SPICE DUSTED SALMON \* 32**

*LOCAL FARM VEGETABLES, WILD RICE & ROASTED PEPPER COULIS*

### **POTATO CRUSTED COD FILLET 32**

*LOCAL COD, BRUSSEL SPROUTS, ZUCCHINI, FREGOLA  
& TOMATO-ESCABECHE RAGOUT*

## ENTREES FROM THE LAND & GARDEN

### **VEAL MILANESE 32**

*ROCKET ARUGULA, PICKLED ONIONS, BABY ARTICHOKEs, LEMON  
DRESSING & CAPER REMOULADE*

### **PRIME FILET MIGNON \* 42**

*PRUFROCK CHEESE SMASHED POTATOES, WINE BRAISED CIPOLLINI,  
MUSHROOMS & SPINACH*

### **MURRAY'S FARMS CHICKEN \* 25**

*HIMALAYAN BRICK-PRESSED WITH A WILD MUSHROOM SPAETZLE  
& THYME JUS LIE*

### **SUMMER VEGETABLE "LASAGNA" \* 21**

*PASTA-LESS LAYERS OF ZUCCHINI, SQUASH, CARAMELIZED ONIONS, GLUTEN-FREE  
BREAD CRUMBS, MOZZARELLA & TOMATO RAGOUT*

### **GLUTEN-FREE PENNE PRIMAVERA \* 21**

*SEASONAL VEGETABLES, KALAMATA OLIVES, FRENCH FETA CHEESE  
& OLIO FRANTOIA*

## SIDES 8

CAVE AGED CHEDDAR SMASHED POTATOES

BABY SPINACH

CRISPY BRUSSEL SPROUTS "A LA PLANCHA"  
WITH SHERRY ROASTED SHALLOTS

*\* denotes an item that is gluten-free or may be prepared gluten-free*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR  
EGGS CAN INCREASE THE RISK OF FOOD BORNE ILLNESS